

over 0.5 percent by weight, the name of the food shall be accompanied by the statement “Contains _____ % milkfat”, the blank to be filled in with the fraction “ $\frac{1}{2}$ ”, or multiple thereof, closest to the actual milkfat content of the product. The name of the food shall be accompanied by a declaration of the presence of any characterizing flavoring, as specified in §101.22 of this chapter.

(e) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

[43 FR 21670, May 19, 1978, as amended at 47 FR 11823, Mar. 19, 1982; 49 FR 10091, Mar. 19, 1984; 54 FR 24892, June 12, 1989; 58 FR 2890, Jan. 6, 1993]

§ 131.123 Lowfat dry milk.

(a) *Description.* Lowfat dry milk is the product obtained by removal of water only from pasteurized lowfat milk, as defined in §131.135(a), which may have been homogenized. Alternatively, lowfat dry milk may be obtained by blending fluid, condensed, or dried nonfat milk with liquid or dried cream or with fluid, condensed, or dried milk, as appropriate. Provided, The resulting lowfat dry milk is equivalent in composition to that obtained by the method described in the first sentence of this paragraph. It contains not less than 5 percent but less than 20 percent by weight of milkfat on an as is basis. It contains not more than 5 percent by weight of moisture on a milk solids not fat basis. Lowfat dry milk contains added vitamin A as prescribed by paragraph (b) of this section.

(b) *Vitamin addition.* (1) Vitamin A shall be present in such quantity that, when prepared according to label directions, each quart of the reconstituted product contains not less than 2,000 International Units thereof.

(2) Addition of vitamin D is optional. If added, vitamin D shall be present in such quantity that, when prepared according to label directions, each quart of the reconstituted product contains 400 International Units thereof.

(3) The requirements of this paragraph will be met if reasonable overages, within limits of good manufacturing practice, are present to ensure that

the required levels of vitamins are maintained throughout the expected shelf life of the food under customary conditions of distribution.

(c) *Optional ingredients.* The following safe and suitable optional ingredients may be used:

- (1) Carriers for vitamins A and D.
- (2) Emulsifiers.
- (3) Stabilizers.
- (4) Anticaking agents.
- (5) Antioxidants.
- (6) Characterizing flavoring ingredients, with or without coloring and nutritive carbohydrate sweeteners, as follows:

(i) Fruit and fruit juice, including concentrated fruit and fruit juice.

(ii) Natural and artificial food flavoring.

(d) *Methods of analysis.* The following referenced methods of analysis are from “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists, 2200 Wilson Blvd., Suite 400, Arlington, VA 22201-3301, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC.

(1) Milkfat content—“Fat in Dried Milk—Official Final Action,” sections 16.199–16.200.

(2) Moisture content—“Moisture—Official Final Action,” section 16.192.

(3) Vitamin D content—“Vitamin D—Official Final Action,” sections 43.195–43.208.

(e) *Nomenclature.* The name of the food is “Lowfat dry milk.” The name of the food shall appear on the principal display panel of the label in type of uniform size, style, and color. The name of the food shall be accompanied by a declaration indicating the presence of any characterizing flavoring, as specified in §101.22 of this chapter. The following phrases in type size not less than one-half the height of the type size used in such name shall accompany the name of the food wherever it appears on the principal display panel or panels:

(1) The phrase “Contains — % milkfat”, the blank to be filled in with

the whole number closest to the actual fat content of the food.

(2) The phrase “vitamin A” or “vitamin A added”, and if vitamin D is added, the phrase “vitamins A and D” or “vitamins A and D added”, as appropriate. The word “vitamin” may be abbreviated “vit.”

(f) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

[43 FR 19835, May 9, 1978, as amended at 47 FR 11823, Mar. 19, 1982; 48 FR 13024, Mar. 29, 1983; 49 FR 10091, Mar. 19, 1984; 54 FR 24892, June 12, 1989; 58 FR 2890, Jan. 6, 1993]

§ 131.125 Nonfat dry milk.

(a) *Description.* Nonfat dry milk is the product obtained by removal of water only from pasteurized skim milk. It contains not more than 5 percent by weight of moisture, and not more than 1½ percent by weight of milkfat unless otherwise indicated.

(b) *Optional ingredients.* Safe and suitable characterizing flavoring ingredients (with or without coloring and nutritive carbohydrate sweetener) as follows:

(1) Fruit and fruit juice, including concentrated fruit and fruit juice.

(2) Natural and artificial food flavorings.

(c) *Methods of analysis.* The following referenced methods of analysis are from “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists, 2200 Wilson Blvd., Suite 400, Arlington, VA 22201-3301, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700 Washington, DC.

(1) Milkfat content—“Fat in Dried Milk—Official Final Action,” sections 16.199–16.200.

(2) Moisture content—“Moisture—Official Final Action,” section 16.192.

(d) *Nomenclature.* The name of the food is “Nonfat dry milk”. If the fat content is over 1½ percent by weight, the name of the food on the principal display panel or panels shall be accompanied by the statement “Contains

—% milkfat”, the blank to be filled in with the percentage to the nearest one-tenth of 1 percent of fat contained, within limits of good manufacturing practice. The name of the food shall include a declaration of the presence of any characterizing flavoring, as specified in § 101.22 of this chapter.

(e) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

[42 FR 14360, Mar. 15, 1977, as amended at 43 FR 19836, May 9, 1978; 47 FR 11823, Mar. 19, 1982; 49 FR 10091, Mar. 19, 1984; 54 FR 24892, June 12, 1989; 58 FR 2890, Jan. 6, 1993]

§ 131.127 Nonfat dry milk fortified with vitamins A and D.

(a) *Description.* Nonfat dry milk fortified with vitamins A and D conforms to the standard of identity for nonfat dry milk, except that vitamins A and D are added as prescribed by paragraph (b) of this section.

(b) *Vitamin addition.* (1) Vitamin A is added in such quantity that, when prepared according to label directions, each quart of the reconstituted product contains 2000 International Units thereof.

(2) Vitamin D is added in such quantity that, when prepared according to label directions, each quart of the reconstituted product contains 400 International Units thereof.

(3) The requirements of this paragraph will be deemed to have been met if reasonable overages, within limits of good manufacturing practice, are present to ensure that the required levels of vitamins are maintained throughout the expected shelf life of the food under customary conditions of distribution.

(c) *Optional ingredients.* The following safe and suitable optional ingredients may be used:

(1) Carriers for vitamins A and D.

(2) Characterizing flavoring ingredients, with or without coloring and nutritive carbohydrate sweetener, as follows:

(i) Fruit and fruit juice, including concentrated fruit and fruit juice.

(ii) Natural and artificial food flavorings.